

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	<u>04</u> DAY	November MONTH	2022 YEAR
Requested by:	Alejandra Zeped NAME		Operations Coordinator
Transmitted by:	ICE Denver Fiel	d Office Executive Pos	Review Unit
Were electronic files sen	t?		
Yes 🗸	No 🗌		
How many people are consumber of people current FORMAL COUNTS: 2	tly cohorted/quai	·	
How many people were	most recently fo	ormally counted in	n this facility?
Number of people most r	ecently formally o	counted in the facil	<i>lity:</i> 771
Female: 105 Male: 667		nis facility identify	as the following gender?



How many poople formally counted in this	facility identify as tran	sgender?
How many people formally counted in this	, , <u>, , , , , , , , , , , , , , , , , </u>	sgender?
Number of people that identify as transge		U
How many people were brought into the		\neg
Number of people brought into the facility	/ this week:132	
How many people have left the facility thi	s week?	
Number of people who left the facility this	s week: 68	
How many people and where did those w	ho left the facility go?	
Released into community: unknown		
Formally removed from the United State	es: unknown	
Moved to another facility: unknown		
Other : unknown		
How many people are currently being hou	used in the Annex?	
Number of people who are being housed in	n the Annex: 268	
<i>Male:</i> 186		
Female: 100		
CONFIRMED COVID-19 CASES:	New Cases	Total to date since 3/30/2020:
Individuals Housed in GEO Facility:	this week:	915
ICE Detainees:	25	1235
ICE Employees:		
, -	0	2
GEO Employees:	2	268
DOCUMENTS RECIEVED:		
Daily Kitchen Opening and Closing Check	dists:	
Yes 🗸	No \square	
Daily Foods Production Service Records:	\Box	
Yes 🗸	No 🔛	
Temperature Logs: Yes ✓	No.	
res ▶ Law and Leisure Library Logs:	No 📙	
Yes 🗹	No	
Medical Staffing Update:	_	
Yes 🔽	No	

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.4

SUPPLEMENTAL NOTES:

The request for information was made on November 2, 2022. Electronic files were received on November 2, 2022. The population counts are current as of 11/2/22.

Kitchen Documents:

Opening/Closing checklists and Menus were provided. See attached documents.

Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 3 Medical Records Clerks
- 9 RN's
- 6 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 11/2/22.

No change in staffing level from the previous week.

<u>Temperature Checks:</u>

Logs provided, see attached documents.

Law Library:

Logs are not attached to protect the personal identifying information of detainees. Usage of the law library ranged from two (2) people to twenty-two (22) people at each provided opportunity. Dorms that did not use the library were either empty, new intake, on restriction, or detainees refused to use, per provided logs. Logs are current as of 10/28/22.

COVID-19 Updates:

Per the facility, there were no new cases amongst ICE staff and two (2) new cases among GEO staff. They reported twenty-five (25) new cases among ICE detainees and no new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees Under COVID-19 Monitoring" were provided by ICE staff and are current as of 11/2/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 11/4/22.

The ICE/GEO Detention Center in Aurora is operating under level "yellow" for COVID-19, as of 11/4/22. This is the same ranking the facility had the previous week.

All ICE facilities are rated green, yellow, or red depending on factors including the county's CDC risk assessment – a rating that can change weekly.

- Green facilities do not need to test detainees prior to transfer/release -- yellow or red must
- Positive and symptomatic detainees are not transferred
- Positive but asymptomatic detainees may be transferred

All detainees are tested upon arrival at an ICE facility.

- Green facilities isolate those who test positive for 10 days post-test date (asymptomatic)
 - They also isolate those who are symptomatic for 10 days with an improvement of symptoms and no fever
 - o Detainees who test negative at intake are not isolated
- Yellow or red facilities follow the above-described process but also quarantine detainees who test negative for 10 days post-test date.



		***	· T		NIL	r CAR	$_{I}$	me: 16	D PM	C	ycle	4
Date: 11-24-22	MO	NDAY		Time:	UYO	Com	mente	ш	30 pm			
Shift Check	dist	AN		PM		Comr	пешь					
Sint Gira		No	Yes	No	Yes							
All areas secure, no evide	nce of theft			Part of	1/							
Workers reported to work	, no open sores,				X							
fever cough, shortness	of breath, chills,				· V		-					
no skin infection, and	d no diarrhea	-,-				2000	-11/F	Will Street	والنظراء	www.F	10	
Vitaben is in good genera	l appearance	LX_		X	1					Act .	25	
All kitchen equipment op	erational & clean				V		a letoto					
All tools and sharps inver	toried				X				(自)(图)			
All areas secure, lights ou	it, exits locked	0-4	Scrm	potato	delly	Bisc	marg	sugar	coffee	milk	PB	fruit
PRODUCTION SHEET	Menu Items	Oat – meal	eggs	potato	100		y		WT.	79	OT	MI
	Temperatures	197	189	185	PI	RI	38	FIT	KI	38	h	fruit
Breakfast	Menu Items	Ck	rice	grill	grill	torti	pinto	tea	cake	ckn		
	Menu Items	Fajitas		pepp	onio		beans	11	11	18/	N	AT
- 1	Temperatures	06160	190	140	180	RT	171	0-1	ketchup	drink	fruit	must
Lunch	Menu Items	Beef	bun	hash brown	cole slaw	lettuc	onion	dress -ing	Ketenap			ard
	1/10114 200	patty	-			140	11.0	PT	27	DT.	DT	Dt
Dinner	Temperatures	190	KI	196	40	40	40	Rinse		If Ne		
DICH MACHINE		Temperature				150+		<u>ව</u>		Her	nD	
Temperature according to manufac	cturer's specifications 🚎			3reakfa			6	170	7	-	NB	-1
and chemical agent used in Final I	Rinse			Lunch		15	a	165			te	
	2000年			-	Dinner		110 F	Rinse 110 F		Sanitizer-200ppm)ppm
POT and PAN SINK				mperature			20	10	21	200	Opp.	~
Final Rinse Temps determined by	chemical agent used			Breakfa		10	1	12	-1	la	pp	n
				Lunch		101		1	5	2	00	Ppn
					1	Errozo	<u> </u>	Walk-ii	n		Walk	
		ture		Freezer 0		35-40 F			35-			
300	IN	Te	mpera	ture		or belo)W	35-40 I	-		5/0	,7
FREEZER and WALK-		Te	mpera		M	or belo	-	35	8			
FREEZER and WALK-	ezer and Walk-ins	Те	mpera	P	AM PM	~/ <u>I</u>	6	35 6	8		40	
FREEZER and WALK-	ezer and Walk-ins				PM	~/ <u>I</u>	-	35	8			
Record temperatures, Free Record temperatures, Free	ezer and Walk-ins	Tempe			PM	~/ <u>I</u>	6	35.4 34.0 Store I	Rm			
FREEZER and WALK- Record temperatures, Free Record temperatures, Free STORAGE	ezer and Walk-ins ezer and Walk-ins DRY			A 45-80	PM	~/ <u>I</u>	6	35 15 34.0 Store I	Rm			
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Record temperatures, Free Record temperatures, Free STORAGE Record temperatures Dry	ezer and Walk-ins ezer and Walk-ins DRY Storage Areas Storage Areas	Tempe	rature	A 45-80	PM D AM PM	~/ <u>I</u>	Room	35 1 34.0 Store I	Rm	-		
Record temperatures, Free Record temperatures, Free STORAGE Record temperatures Dry Record temperatures, Dry	ezer and Walk-ins ezer and Walk-ins DRY Storage Areas Storage Areas	Tempe	erature M	A 45-80	PM D AM PM	~/ <u>I</u>	Room	35 1 34.0 Store I	Rm			
Record temperatures, Free Record temperatures, Free STORAGE Record temperatures Dry Record temperatures, Dry	ezer and Walk-ins ezer and Walk-ins DRY Storage Areas Storage Areas	Tempe	erature M	A 45-80	PM D AM PM	-/1. 	Room	35.6 34.0 Store I	Rm			

NF-6-2-20

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER



ı	OI LIVE						_	19	30 (PM	$)_{C}$	vcle	4
Date: 10-25-20	zz TUI	ESDA	Y			// Al		ime: 10	C (PIVI	10	, CIC	•
Shift Check	list	AN	1	PM		Comn	nents	_				
Sinit Check	1100	No	Yes	No	Yes							
All areas secure, no eviden	nce of theft		4		/							
Workers reported to work	no open sores,		-		/							
fever, cough, shortness	of breath, chills,		0		/							
no skin infection, and	l no diarrhea		0		1							
Vitaben is in good general	appearance		V		V	400	Mr. Vac	are is	A Fall	47 7	A PERM	
All kitchen equipment ope	erational & clean	NO		~			39 305	11 101 11		X-100		
All tools and sharps inven	toried	FEE REPORTED IN COLUMN			/							
All areas secure, lights ou	t, exits locked	10年	7		T-		marg	sugar	coffee	milk	egg	Bran
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	ham						S	fks
					196		38	RT	RT	39	150	Rt
Breakfast	Temperatures	.Per	195	gravy	roll	grn	marg	tea	beef	raw	bre	fruit
Dicariant	Menu Items	Ckn fry stk	rice	gravy	1011	bean	2,200		patty	veg	ad	
			100	162	RT	118.9	RT	24	165	189	RT	RT
Lunch	Temperatures	185 Ckn	180 pea/	beans	-	-	dress	marg	drink	cake	che ese	fruit
	Menu Items	spaghett	carrot	Ocums			-ing			-		RT
		1710		178.2	40	RT	RT	40	PT	DJ	40	KI_
Dinner	Temperatures	1410		mpera	0.00		150+	Rinse	180+	If Ne	- CONTRACTOR	
DISH MACHINE	TEL SORIAMIN 199			Breakf			8	16	20	-	s Tex	
Temperature according to manufac	turer's specifications is			Lunch			-5	1	65	Leu	Te	np
and chemical agent used in Final F	linse			Dinner		155		161		Sanitizer-200pp		mp
	A STATE OF THE STA		Te	emperature		1 110 17		Rinse 110 F				
POT and PAN SINK	a seed about reput to			Breakf		11:	5	- 11			90 P	
Final Rinse Temps determined by	Chemical agent does 1.3			Lunc		113	5	11		00	of	M
Ema Rense Temps de	¥(5,n)./			Dinne	er	116	7	1/4	4	200		
		To	mpera	fure		Freeze	r O	Walk-ii			Walk	
FREEZER and WALK-	IN	16	mpere			or belo	ow	35-40 F	-		38.	8 F
Record temperatures, Free	ezer and Walk-ins				AM_	-12.3	-	35	5		3-	7.2
Record temperatures, Free	ezer and Walk-ins				PM_	-0	7.5 Page 1	Store I	Rm Rm			
Record temperatures, Freezer and Walk-ins DRY		Tempe	eratur	e 45-8	0	Spice	Room	Store 1				
STORAGE				A B A	1	D	10					
Pecord temperatures Dry Storage Areas					AM_			70				
Record temperatures, Dry Storage Areas				- 17	PM	6	5		6			
Hot- Water Temps in sink			<u>M</u>	<u>I</u>	<u>M</u>	"						
1101- 11 4101		12	1					CV	0			
							/ A	1:1/	1//			

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

Signature, Cook Supervisor (PM)

10/26/22



Date: 10-26-32 Wednesday Time:033 AM Time:1800 PM Cycle 4
Shift Checklist AM PM Comments

Date: 10-20-01	O Wednest					Comments							
Shift Chec	klist	A	M				ments						
		No	Yes	No	Yes	3							
All areas secure, no evide	ence of theft		1974		,	9							
Workers reported to work	k, no open sores,		2		1	4							
fever, cough, shortness	of breath, chills,				/								
no skin infection, an	d no diarrhea		4	_	/								
Kitchen is in good genera	l appearance		L	L	/	-	THE SE	The Works	Calle Sale	and the second	10.3	A SU	
All kitchen equipment op	erational & clean	1		1	L ,	1		CV A	N. S. S.	A SERVICE			
All tools and sharps inver	ntoried	N 10000 - 0010	1		V								
All areas secure, lights ou	t, exits locked	1888			V			T	coffee	milk	che	fruit	
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	diet jelly	bisc // tortill	marg	sugar	conee		ese	Truit	
Breakfast	Temperatures	-145	43	170	RT	At	LX	RT	RT	35	35	PT	
Dicariast	Menu Items	Taco	pinto	rice	salad	salsa	dress	corn	marg	chees	tea	grn tky	
		casser	beans				-ing	bread					
Lunch	Temperatures	NA	176	172	15	RT	127	RT	RT	RT	RI	N/A PB	
Burton	Menu Items	Ckn leg	pota	mix	bean	marg	roll	brd	drink	brea d	jell y	PB	
			grat	veg				puddn	OF			nt.	
Dinner	Temperatures	202	183	178	165	40	PH	40	12/1	RH	PY	RH	
DISH MACHINE				mpera		Wash	150+	Rinse		If Ne			
Temperature according to manufac	turer's specifications 🎺		Breakfa		15	-		7		v ten			
and chemical agent used in Final R	inse			Lunch		165		160		100	, ten	p_	
				Dinne	r	14		126		Sanitizer-200pp			
POT and PAN SINK			Tei	npera	ture	Wash 1		Rinse 1					
Final Rinse Temps determined by c	hemical agent used ⊱		E	Breakfa	st	115		113		100	pp	4.1	
	A STATE			Lunch		120	5		8	20	PP	/-(
				Dinner	r	120		12		200	pp		
FREEZER and WALK-I	N	Ter	nperat	ture		Freezer		Walk-in			Walk-		
					_	or below		35-40 F	-		38.1		
Record temperatures, Freez	zer and Walk-ins				M	-8.5F		34.5 1	2			2	
Record temperatures, Freez					M	ーし、 Spice R	0	Store R	m		_37.1		
	DRY	Temper	rature.	45-80	- 1	Spice V	.0011	Store re	111	·			
STORAGE	tomaga Arasa			A	M T	60	2	10					
Record temperatures Dry S	Storage Areas			PI		70	5	70					
Record temperatures, Dry Storage Areas		AM	Л	PN									
Hot- Water Temps in sinl	<u> </u>	119		12									
			-0	110			_	10	NI				

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

10/27/22 DATE Signature, Cook Supervisor (PM)



	OI EMIN	, 6,210				>		4P1 1	f == =	Cyc	ا ما	
Date: 10-27-27	THURSE)AY_	Tin	ne: OC	MA	AM)		1900	PM	Cyc	16 4	
Shift Check	dist	Al	A	PN	_	Com	ments					
Billit Ones.		No	Yes	No	Yes							
All areas secure, no evide	nce of theft		X									
Workers reported to work	, no open sores,		Y		Y							
fever, cough, shortness	of breath, chills,		X_		7							
no skin infection, an	d no diarrhea		X		1	-						
Kitchen is in good genera	l appearance		1		Γ_	and the	× 25 2 95	a GD B				
All kitchen equipment op	erational & clean			1			ALA ALA	ESAGA	STATE OF THE PARTY			
All tools and sharps inver	ntoried		(-	4							
All areas secure, lights ou	it, exits locked	5.45 (1)		- 00	4		mora	sugar	coffee	milk	bre	PB
PRODUCTION SHEET	Menu Items	oat	T-	coff cake	fruit	eggs	marg	Sugar	Contro		ad	
		meal	ham		na	188	38	RT	BT	38	KT	RI
Breakfast	Temperatures	197	180	RT	RT		dress	marg	roll	tea	che	fruit
Dicariase	Menu Items	fidelo	meat	grn	corn	Salau	-ing	111.09			ese	
					145	38	X	38	PIT	RT	38	M
Lunch	Temperatures	196	196		lett	roll	onion	dress	fruit	drin	car	egg
Dumin	Menu Items	tky	beans	macr salad	1611	1011	Ollion	-ing		k	rot	sala
		bologn	40	40	40	RT	40	RT	BT	RT	40	40
Dinner	Temperatures	717 40 40 40 40 Temperature			Wasl	h 150+	Rinse	180+	If No	eded		
DISH MACHINE						15	6	12	·O	100	U ten	P
Temperature according to manufa	cturer's specifications				Lunch		5	11	8	1	J to	
and chemical agent used in Final I	Rinse			Dinne		13	6		4	wir temp		
	(1) (1) (1) (1) (1) (1) (1) (1) (1) (1)		Та	mpera		Wash	110 F	Rinse 1	10 F	_	zer-200	
POT and PAN SINK				Breakf		12	0	12	2	_	2000	
Final Rinse Temps determined by	chemical agent used 15			Lunc		118		110	ì	20	626) A-
	A CONTRACTOR			Dinne		11	7	12	`/	20	00	pm
	A. A					Freeze	er 0	Walk-ii	n		Wall	
FREEZER and WALK-	IN	Te	mpera	ture		or belo		35-40 F			35-	
				F	M	-6		3	2		25	4
Record temperatures, Free	ezer and waik-ins		0.1.100		PM	- à	1		5 3		20	4
Record temperatures, Free	ezer and waik-iiis	Tempe	rature	45-8	0	Spice	Room	Store I	Rm			
DRY		Tempe							-			
STORAGE	Storage Areas			F	λM	42		6	7			
Record temperatures Dry	Storage Areas			F	PM	6	8	6	6			
Record temperatures, Dry	Diorage Areas	A	M	P	M						-	
Hot- Water Temps in si	IIK .	130		12	17							_
			U	1	1		1)A	7	10	1-25	1-2	2

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

10/28/22 DATE Signature, Cook Supervisor (PM)



Date: 10-28-2		IDAY AN		ime:()		-	Tim ments					
Shift Check	klist			No	Yes							
		No	Yes	TNO TSG-SEE	TUS							
All areas secure, no evide	ence of theft		V	SURESPEN	V							
Workers reported to work	, no open sores,		V		4							
fever, cough, shortness	of breath, chills,		X		7				_			
no skin infection, an	d no diarrhea	1	/		V	120	4 36	2 = 3 × 1				/
Kitchen is in good genera	l appearance	1					110	11200	Sec.	4		
All kitchen equipment op	erational & clean	X.	V		4	Contract of the last						
All tools and sharps inver	ntoried		X		10							
All areas secure, lights ou	it, exits locked	13年10日10年1	Frch	syrup	bk	PB	marg	sugar	coffee	milk	Diet	fruit
PRODUCTION SHEET	Menu Items	cereal	toast	Syrup	saus	0		0	RT	38	jelly	QT.
Breakfast	Temperatures	BT	175	PIT	188	n	38	BI	unbrd	raw	BEN	
Dicariast	Menu Items	ckn nugget	rice	pinto beans	roll	mix veg	marg	tea	ckn	veg		
	Temperatures	175	195	194	PST	188	38	RT	193	38	dri	chee
Lunch	Menu Items	hot	bun	chili	bean		pota	onion	must	cob -ler	nk	se
	Wicha Items	dog				slaw	salad		-ard		PT	40
D'	Temperatures	160	RI	175	130	40	40	40	RT	BT	the same of the same of	40
Dinner	Temperature		Te	mpera	ture	Wash	150+	Rinse		If Ne	1	^
DISH MACHINE Temperature according to manufa	cturer's specifications]	Breakfast		156		120		(on temp		
and chemical agent used in Final I	Cinse A:			Lunch		15	8	110	<i></i> _		ten	
alld cuclinear above				Dinner		1. 5 4 Wash 110 F		7 0 1 Rinse 110 F		Sanitizer-200		nnm Innm
DOT ADANCINK			Te	mpera	ture			Rinse	10 F	7.		
POT and PAN SINK Final Rinse Temps determined by	chemical agent used : 3		I	Breakfa	st	12	U	10	10		3000	
Aliai Rinse Temps data				Lunch	1	118	<u> </u>	1/	7	-	0/20	
	19 19 19 19 19 19 19 19 19 19 19 19 19 1			Dinne	r	12	.1	17		20	Walk	pm
	TANGES REPORTED	Te	mpera	ture		Freeze		Walk-in			35 –	
FREEZER and WALK-	LIN					or belo	w	35-40 F			40	
Record temperatures, Free	ezer and Walk-ins				M	-5	Į ma		8		30	1-0
Record temperatures, Free	ezer and Walk-ins				PM	-6:) Room	Store F				
Record total	DRY	Tempe	rature	45-80	'	Spice	Koom	Dioio 1	70			
STORAGE					1/		a	76	5			
Record temperatures Dry				M	6	9	69	7				
	Record temperatures, Dry Storage Areas				M							
Record temperatures, Dry	Digital	man A N	NΛ	\mathbf{P}	M							
Record temperatures, Dry	ık	A										
Record temperatures, Dry Hot-Water Temps in sir	ık	13			1		-		1	Λ 1 1	0 ~) ?
Record temperatures, Dry	ık					V-	7200	tell) pervisor (I	22	8-3	12

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER



	UI EMINO	•••			154	>		•/	PM 191	50	vela	4
1220 00	SATURD	AY	Tim	e:04	000		Time:	26	PM PL		ycie	
Date: 10-29-22		AM	ſ	PM		Comn	nents					
Shift Check	list	No	Yes	No	Yes							
.,	- fth off	710	X		WE FE							
All areas secure, no evider	nce of their		X		X							
Workers reported to work,	no open soles,		X		X							
fever, cough, shortness of	of breath, chilis,		X		X							
no ckin infection, and	no diarriea		X		X				2017 223	1 2 12	637	
Whah on is in good general	appearance	7/	-17	X		The Mark	ell x st	8 1 Sec.	a cu			3
All kitchen equipment ope	rational & cicali	X	V	V	4	TO 1		聖道人				
All to ale and charms invent	toried		THE CONTRACT		X	1		- NACCO	STATISTICS IN	•	a la c	PB
All areas secure, lights out	t, exits locked	0.60(各类)。	40.05564	bk	jelly	bis	marg	sugar	coffee	milk	che	FD
PRODUCTION SHEET	Menu Items	oat	scrm	sausg	jony	-cuit					ese	-
PROBLETION		meal	eggs	_		R	38	RT	RT	38	38	RT
7 10 4	Temperatures	196	188	180	KI	marg	corn	cake	grn	tea		fruit
Breakfast	Menu Items	Tamale	rice	beans		inaig	bread		turky			
	172021	pie			slaw	356	PLI	PCT	1960	RT		125
	Temperatures	196	189	195	36		bread	drink	jelly	PB	frui	raw
Lunch	Menu Items	ckn	rice	car	marg	cake	breau	Grink	Jerry		t	veg
	Micha Items	stir fry		-rots		OCT		DT	RT	RT	21	40
	Temperatures	180.1	1821	1860	40	127	15	121	Name of Street, or other Designation of the Owner, where the Parket of the Owner, where the Owner, which the	If Ne	_	
Dinner	Temperatures	TON	Te	mpera	ture		h 150+	Rinse		1/20	1 fare	0
DISH MACHINE	- Smootfootions			Breakf	ast	-	0		3		tan	
Temperature according to manufac	chirer's specifications			Lunc		13		12	0	1000	0 te	mp
and chemical agent used in Final R	Linse			Dinne		IF	59	10	8		zer-20	
			T	mper		Wash	110 F	Rinse				
POT and PAN SINK				Breakf		12	0		16	-) pp	
Final Rinse Temps determined by	chemical agent used			Lunc		13	12	15	21	-	6pp	
				Dinn		_	20	1	15	20	Olpp	
						Freeze		Walk-			Wall	
		Te	mper	ature		or bel	ow	35-40	F		35-	40 F 7.4
FREEZER and WALK-					AM	-1		35	8		2	7.7
Record temperatures, Free	ezer and Walk-ins				PM		0.5	35	2		3	7.5
Record temperatures, Fre	ezer and Walk-ins					Spice	Room	Store	Rm	-		_
Record temperatures, 222	DRY	Temp	eratur	e 45-6	U	"					-	
STORAGE					AM	7	0	7	0			
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Kecord temperatures, Dry	nk	A	M_		PM_	-						
Hot- Water Temps in si	118	13	36.	2 1	15.		_			- /	!	
	/	- A				(DD	und	10/0	9/22	1,520	

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

10/31/22 DATE Reyad 10/09/02 Signature, Jook Supervisor (PM)



Shift Checklist No Yes No Yes No Yes No Yes All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked PRODUCTION SHEET Menu Items Breakfast Temperatures Menu Items Temperatures Menu Items Menu Items Lunch Temperatures Menu Items Dinner Temperatures Menu Items Temperature Salad Temperature Temperature Temperature Wash 150+ Temperature Wash 150+ Temperature Wash 150+ Temperature Wash 110+ Temperature Te	Date: 10-30-	12 SU	NDAY	r,	Time:(540	O AN	Ti	me:/8	4 PM	C	ycle	4
All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked PRODUCTION SHEET Menu Items Breakfast Temperatures Menu Items Menu Items Menu Items Menu Items Dinner Temperatures Dish MACHINE Temperature Breakfast Temperatures DISH MACHINE Temperature and chemical agent used in light Risse Dinner Temperature DISH MACHINE Temperature Breakfast Lunch Temperature Breakfast Lunch Temperature Breakfast Lunch Temperature Dinner Temperature Breakfast Lunch Temperature Temperature Breakfast Lunch Dinner Temperature Temperature Breakfast Lunch Dinner Temperature Temperature Breakfast Lunch Dinner Temperature Temperature Dinner Temperature Temperature Dinner Temperature Tem	Shift Check	0 0	-		PN	vI	Com	ments					
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PRODUCTION SHEET Menu Items eggs sausg pota fort cili cili sausg pota cili c	All tools and sharps inven	toried	V25000000000000000000000000000000000000	X		1	-	_			•		
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Temperature Wash 150+ Rinse180+ If Needed	Dinnon	Temperatures		115	130	AT	40	AT	RI	40	BT	HI	40
Temperature according to manufacturer's specifications and chemical agent used in final Rinse Dinner POT and PAN SINK Final Rinse Temps determined by chemical agent used Dinner		Temperatures	100	Ter	-	ture	Wash	150+	Rinse	180+	If Ne	eded	
and chemical agent used in final Rinse Dinner Dinner	Temperature according to manufact	urer's specifications			_		15	Le	120	5	100	sten	P_
POT and PAN SINK Final Rinse Temps determined by chemical agent used Final Rinse Temps determined by chemical agent used Breakfast Lunch Dinner Temperature Freezer 0 or below 35-40 F 38 Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins PM DRY Temperature Freezer 0 or below 35-40 F 38 38 38 38 39-2 Temperature 45-80 Spice Room Store Rm Freezer Room Store Rm Freezer Room Freezer					Lunch		151	1	12]	lon	sten	p
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Final Rinse Temps determined by chemical agent used Ununch Lunch Lunch Lunch Lunch Lunch Lunch Dinner Lunch Lunch Dinner Lunch Dinner Lunch Dinner Lunch Dinner Lunch Dinner Lunch Lunc	POT and PAN SINK						Wash	110 F	Rinse 1	10 F	Sanitiz	-	
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STORAGE Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas Hot-Water Temps in sink AM PM PM			Temper	ature					Store R	m			
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121 /21	Hot- Water Temps in sink	(AN	1		1							
136 /3	HAVE TIMEVE LAMINO AM DALLA		131	0	13								

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

10/31/22 DATE Signature, Cook Supervisor (PM)

GEO Aurora ICE 3130 N. Oakland St

Temperature

	°F
A-1 A-2	70.31 67.21
A-3 A-4	69.41
B-1 B-2 B-3 B-4	70.31 67.91 65.02 67.61
C-1 C-2 C-3 C-4	67.61 67.30 67.81 61.00
E-1 E-2	67.61 67.52
D-1	
ISOLATION	68.31
PATIENT ROOM	68.31
INTAKE/RECEIVING Tank Temp S-12	69.21 0.00
Present Value BOILER-3	116.55
Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	170.47



[emperature Taken with a Fluke Mod 52 Digital Thermometer

Monday, Oct 31, 2022 North Building **Temperature Log**

195 Aurora Detention Center 3130 Oakland St.

Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
10-31-22	A-1	70.3	1041						
	A-2	67.2	104.2						
	A-3	69,3	104,1						
	A-4	69.4	104.1						
	B-1	70.3	104.2						
	B-2	67.9	1013						
	В-3	65,	1043						
	B-4	67.7	104.2						
	C-1	676	1049						
	C-2	67.3	104.3						
	C-3	67.8	104.3						
	C-4	67.6	104.4						
	D-1	69,2	101.1				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	676	104.1				N/A	N/A	N/A
	E-2	67.5	104.1						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT	5 Cu	Hanson			SIGN:			
Write Legi	bly							
Medical Sh	owers Ter	nperature i	Log Name:				Date:	
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	68.3	68:3	68:4	68.3	68.2	68.4	6817	68:3
Water:	104.3	1024	104.3	104.2	104.3	109.2	1044	104.3



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday October 31, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
-3F2	>> South-A	unocupied			
1	South-B	69.2	104,1 104,1 Belupted	**	
	South-C	70.7	104,1		
	South-D	69.3	104,1		
	South-E	68,2	Belupied		
	South-F	vrocuped 71,5			
	South-G	745	109.1		
	South-L	70.2	104,1		
	South-M	70.1	104.2		
	South-N	70,6	104.1		
	South-X	71.2	1an		
	South-Y	72.0	1041		
	South-Z	68.3	104.2		
	South SMU	uncauph	A		
	South SMU Shower	,			N/A
		72,1	[04.]	N/A	N/A
-	MED ISO- Room 2	72.1	104.2	N/A	N/A
		72.2	104.1	N/A	N/A
	MED ISO- Room 3 MEDICAL	N/A	N/A		

PRINT:	Sagn	Hansa	
-			

SIGN:

Write Legibly